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COURTHOUSE, 25 NORTH MAIN

HEBER CITY, UTAH 84032

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RICHARD V. CARLILE
BUILDING INSPECTOR

NELDA C. DUKE
SECRETARY

April 8, 1981

Mr. Bob Trivett
133 North Main
Heber City, Utah

Re: Giovanni's

Dear Mr. Trivett,

This letter is a follow up of an inspection made on April 2, 1981 by our health department and Mr. Sweet of the State Health Department. There are a number of items that need immediate attention.

We want to stress that it is your responsibility as the manager of this food establishment to insure that the customers you serve receive food that is prepared in such a manner that it meets the minimum requirements of the food code.

The following is a list of items that we noted needed attention to rectify existing problems. The same items appear on the inspection sheet that we left at the time of the inspection. We hope that you will use it in correcting the problems that exist.

Item #:

1. All bulk food not stored in its original container and all other products that are stored in containers must be labeled on the container body.

3. All foods that are being stored, served, displayed, or transported must be protected from contamination. Potentially hazardous foods shall be stored at 45°F or below 140°F or above.

Foods that are reheated must be heated to 165°F before being placed in steam tables, etc.

5. Thermometers must be provided in all refrigerated units. A product thermometer is needed and must be available for use in checking product temperatures.

in because conservative Democrats
 who helped Bush win the veto fight
 sided with the president on that
 issue. Advocates of the submini-
 mum say it will prevent massive

Speed, which may be
 Allied merchant shipping
 Source: "2194 Days of War," W. H.
 Publishers Inc., 1988

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June 29, 1981

Mr. Marty Coons
Lucky Lady Cafe
Highway 40 & 189 Junction
Heber, Utah

Dear Mr. Coons,

This is a follow up letter on the inspection that was made on June 26, 1981. As was pointed out during the inspection there are numerous items that need immediate attention to meet the health code. The code states that all 4 and 5 point items must be corrected within ten days following an inspection. All one and two point items should be corrected as soon as possible, but in any event, by the time of the next routine inspection. It also indicates that if an establishments score is less than 60 points corrective action must be taken within 48 hours. Since your score was below 60 points we indicated that a re-inspection would be made on Monday, June 29th.

Below is a narrative report of the items marked in the inspection sheet:

- X 1) Spoiled meat was noted in the salad preparation cooler.
Spoiled vegetables in walk-in box.
- 2) All bulk foods must be labeled on the body of the container.
- X 3) All potentially hazardous foods such as salad ingredients, whipped butter, etc. must be stored at 45° or below or 140°F or above.
- 5) All refrigerated units must have thermometers accurate to $\pm 3^{\circ}\text{F}$.

who organized the Knight Investment Company 1
pro with the idea of supplying electric power to r
he ed in the area. Work on the plant resumed in
and provided employment to many Midway men. T
for production in April, 1910, and a power line was s
Creek Tunnel and another to Park City. Later lines ra
Canyon.

About 1912, Utah Power and Light Co., success
vestment Company, took over the plant, and has ma
a booster station. In recent years a line has been run
the Olmstead Plant at the mouth of Provo Canyon,
Creek with all sections of the UP&L system.

Superintendents of Snake Creek's power plant h
W. Orrock, Harvey Stone and William Brereton. C
cluded Nathaniel Baldwin, William Blood, John A. Su
Henry S. Coleman, Vern Probst, LaVon Hair, Earl V
Claude Cornwall, Shield Montgomery and Robert Jarv

John A. Sulser, Conrad Gertsch and Vern Probst
men for the plant.

The other plant near Midway is located at Deer
was placed in operation on February 17, 1958. Part o
dollar Deer Creek Project which began in 1938, th
generators with capacities of 2,500 kilowatts each.
kilowatt hours are produced yearly at the plant.

CREAMERIES

Settlers of Swiss extraction who came to the M
the creamery and cheese business that flourished for
leading community industry.

Many of the men herded their cows on a few acres
work in timber camps to earn extra cash as they herded
developed to start cooperative herds and hire boys or a
the herds while the timber work went on.

As the herds grew larger the men decided to start
projects and provide for their winter needs. According
they knew, they dug tunnels into the cool, moist earth
store their cheeses. They cured the cheese by turning
four days and salting it.

In the fall when the cattle had eaten the hillside fe
work was done, they brought the cows down out of the
the cheese they had made according to the number of
ea an. Even today the name "The Dairies" persis
area where the cheeses were made.

Gottfried Buhler was one of the first in the area
factory in the community. He studied the art of chees